

Application No. 10/522,101  
Amendment dated October 26, 2006  
Second Preliminary Amendment

Docket No.: 215384-94862

AMENDMENTS TO THE CLAIMS

1. - 23. (Canceled)

24. (Previously Presented) A method of producing a processed soybean material, characterized by comprising:  
a milling step of milling starting soybeans to generate soybean powder;  
a hydrolyzing/swelling step of adding water in an amount at least 5 times as large as that of the soybean powder to the soybean powder generated in said milling step to make a solution containing the soybean powder, and swelling the soybean powder contained in the solution; and  
a heating step of heating the solution containing the soybean powder swollen in said hydrolyzing/swelling step.

25. (Previously Presented) The method of producing the processed soybean material according to claim 24, characterized in that in said milling step, the starting soybeans are milled such that the size of the soybean powder is 20 $\mu\text{m}$  to 60 $\mu\text{m}$ .

26. (Previously Presented) The method of producing the processed soybean material according to claim 24, characterized in that in said hydrolyzing/swelling step, water is added to the soybean powder such that 1 weight % to 15 weight % of soybean powder is contained in the solution containing the soybean powder.

27. (Previously Presented) The method of producing the processed soybean material according to claim 24, characterized in that in said hydrolyzing/swelling step, the soybean powder is swelled at not greater than 10°C for at least 30 minutes.

28. (Previously Presented) The method of producing the processed soybean material according to claim 24, characterized in that in said heating step, the solution containing the soybean powder is heated at 95°C to 130°C for at least 5 minutes.

29. (Previously Presented) The method of producing a processed soybean material according to claim 24, characterized in the processed soybean material is used for producing

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dessert foods including pudding, jelly, bavarois, mousse, ice cream, and yogurt or subsidiary foods including soup, soybean curd, and seasoning.

**30. (Previously Presented)** A method of producing a processed soybean material characterized by comprising:

a milling step of finely milling starting soybeans to generate soybean powder having a predetermined grain size;

a hydrolyzing/swelling step of adding water in an amount at least 5 times as large as that of the soybean powder to the soybean powder generated in said milling step to make a solution containing the soybean powder, and swelling the soybean powder contained in the solution;

a heating step of heating the solution containing the soybean powder swollen in said hydrolyzing/swelling step; and

a pressuring step of pressuring the solution containing the soybean powder heated in said heating step.

**31. (Previously Presented)** The method of producing the processed soybean material according to claim 30, characterized in that in said pressurizing step, the solution is pressurized at a pressure of 150 kg/cm<sup>2</sup> to 200 kg/cm<sup>2</sup>.

**32. (Previously Presented)** The method of producing the processed soybean material according to claim 30, characterized in that in said pressurizing step, the solution is pressurized with fat and oil added thereto.

**33. (Previously Presented)** The method of producing the processed soybean material according to claim 30, characterized in that in said milling step, the starting soybeans are milled such that the size of the soybean powder is 20μm to 60μm.

**34. (Previously Presented)** The method of producing the processed soybean material according to claim 30, characterized in that in said hydrolyzing/swelling step, water is added to the soybean powder such that 1 weight % to 15 weight % of soybean powder is contained in the solution containing the soybean powder.

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35. (Previously Presented) The method of producing the processed soybean material according to claim 30, characterized in that in said hydrolyzing/swelling step, the soybean powder is swelled at not greater than 10°C for at least 30 minutes.

36. (Previously Presented) The method of producing the processed soybean material according to claim 30, characterized in that in said heating step, the solution containing the soybean powder is heated at 95°C to 130°C for at least 5 minutes.

37. (Previously Presented) The method of producing the processed soybean material according to claim 30, characterized in that the processed soybean material is used for producing dessert foods including pudding, jelly, bavarois, mousse, ice cream, and yogurt or subsidiary foods including soup, soybean curd, and seasoning.

38. (Previously Presented) A processed soybean material characterized by being obtained by finely milling starting soybeans, adding water to resultant soybean powder having a predetermined grain size to obtain a solution containing the soybean powder, swelling the soybean powder in the solution, and heating and emulsifying the swollen soybean powder, whereby said processed soybean material unseparably contains the emulsified soybean powder.

39. (Previously Presented) The processed soybean material according to claim 38, characterized by being obtained by further pressuring the solution containing the emulsified soybean powder.

40. (Previously Presented) The processed soybean material according to claim 38, characterized by being obtained by pressurizing the solution containing the emulsified soybean powder at a pressure of 150 kg/cm<sup>2</sup> to 200 kg/cm<sup>2</sup>.

41. (Previously Presented) The processed soybean material according to claim 38, characterized by being obtained by adding fat and oil to the solution containing the emulsified soybean powder and pressuring the solution to which the fat and oil are added.

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42. (Previously Presented) The processed soybean material according to claim 38, characterized in that the milled soybean powder has a size of 20 $\mu$ m to 60 $\mu$ m.

43. (Previously Presented) The processed soybean material according to claim 38, characterized in that the solution containing the soybean powder is obtained by mixing 1 weight % to 15 weight % of soybean powder and 85 weight % to 99 weight % of water.

44. (Previously Presented) The processed soybean material according to claim 38, characterized in that the milled soybean powder is swelled at not greater than 10°C for at least 30 minutes.

45. (Previously Presented) The processed soybean material according to claim 38, characterized by being obtained by heating and emulsifying the swollen soybean powder at 95°C to 130°C for at least 5 minutes.

46. (Previously Presented) The processed soybean material according to claim 38 characterized by being used for producing dessert foods including pudding, jelly, bavarois, mousse, ice cream, and yogurt or subsidiary foods including soup, soybean curd, and seasoning.

47. (Previously Presented) A method of producing a processed soybean material, characterized by comprising:

- a milling step of milling starting soybeans to generate soybean powder;
- a hydrolyzing/swelling step of adding water to the soybean powder generated in said milling step to make a solution containing the soybean powder, and swelling the soybean powder contained in the solution;
- a heating step of heating the solution containing the soybean powder swelled in said hydrolyzing/swelling step;
- a cooling step of cooling the solution heated in said heating step; and
- a pressurizing step of pressurizing the solution containing the soybean powder cooled in said cooling step.

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48. (Previously Presented) A processed soybean food characterized by comprising a soybean fiber component obtained by processing soybean powder having a size of 20  $\mu\text{m}$  to 60  $\mu\text{m}$  such that the soybean powder is emulsified unseparably with water.